



MANDOLAIA

VIGNETI DELLE DOLOMITI IGT BIANCO PASSITO LATE HARVEST

The grapes that give rise to Mandolaia are grown in mountain vineyards and left to dry naturally on the vine, exploiting the natural temperature variations and the autumn cold.

With a full and bright straw colour with tones of antique gold, Mandolaia has an intense aroma full of tropical sensations and candied fruit, followed by light and delicate notes of dried herbs such as thyme and sage that make its nose full and aromatic. Its palate is immediately creamy with soft sensations that evoke the aromas of peaches and apricots in syrup. Its flavour profile is lively and fragrant thanks to its richness, giving this wine elegance and a great balance.

VINE

Gewürztraminer, Sauvignon Blanc, Rhein Riesling and Chardonnay

CULTIVATION AREA

Giovo, Pressano (Lavis)

EXPOSURE AND ALTITUDE

South, south west; 600 m ASL

SOIL COMPOSITION

Well-structured plots, average depth soil (red siltstone) for Chardonnay and Gewürztraminer. Flooded plots, shallow, light soil in the Cembra Valley for Sauvignon and Riesling.

TRAINING SYSTEM

Guyot and spurred cordon

PLANTING DENSITY

6.000 vines/hectare

VINIFICATION PROCESS

Harvest date: Mid-November
Ageing: 3-4 months in steel tanks
Time in bottle: 3-4 months

FOOD MATCH

Particularly mellow, it is excellent paired with traditional Trentino desserts such as jam tarts, apple strudel, zelten and Fregoloti cake. Also perfect with herb cheeses, yellow cheeses and sweet gorgonzola.

ALCOHOL CONTENT

9,5% ABV

SERVING TEMPERATURE

10°

